

Pizza Grilled Cheese Recipe: The Crispy, Cheesy Mashup You Need Tonight

When two comfort food favorites come together, you get something seriously hard to resist. This



TIME

3 to 4 min

METHOD

Air fryer

PRINT

Recipe Card

SAVE

PDF

INGREDIENTS

2 slices of bread, such as sourdough or whole wheat
2 tablespoons butter, softened
1/2 cup shredded mozzarella cheese
1/4 cup pizza sauce, plus extra for dipping
1/4 cup pepperoni slices, or your favorite pizza toppings
Optional: 1 tablespoon grated Parmesan cheese
Optional: Italian seasoning or garlic powder for extra flavor

DIRECTIONS

1. Butter the bread: Spread a thin layer of softened butter on one side of each slice of bread. This helps create that crisp, golden crust when the sandwich cooks.
2. Build the sandwich: Place one slice of bread butter-side down. On the unbuttered side, spread the pizza sauce evenly. Top with shredded mozzarella cheese and pepperoni slices. If using, add the grated Parmesan cheese and a sprinkle of Italian seasoning or garlic powder.
3. Place the second slice of bread on top with the buttered side facing out.
4. Cook until golden: Heat a skillet over medium heat. Carefully place the sandwich in the skillet and cook for about 3 to 4 minutes, until the bottom is golden brown. Press down gently with a spatula to help everything cook evenly.
5. Flip the sandwich carefully and cook for another 4 minutes, or until the second side is golden brown and the cheese is fully melted.
6. Slice and serve: Remove the sandwich from the skillet and let it cool for a minute before slicing in half. Serve with extra pizza sauce on the side for dipping.

SWAPS & NOTES

This sandwich is simple, but there are plenty of ways to make it fit your taste.

Bread: Sourdough gives a crisp, sturdy texture, while whole wheat adds a heartier flavor.

Texas toast also works well for an extra thick sandwich.

Cheese: Mozzarella is the classic pizza choice, but provolone or an Italian cheese blend would also be delicious.

TIPS FOR SUCCESS

A few easy tips can make this sandwich even better: Keep the heat at medium so the bread browns without burning before the cheese melts.

Don't use too much sauce inside the sandwich or it may become soggy.

Shred your own mozzarella for a smoother melt if possible.

Press the sandwich lightly while it cooks to help the filling stay together.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pizza-grilled-cheese-recipe-the-crispy-cheesy-mashup-you-need-tonight/>